

# Spectrum CENTER



**Online Ordering**



## Packages

All packages serve 12 people unless otherwise noted

### Uptown BBQ

Take a tasty tour through the vibrant local food scene. **750**

#### House-Made Chips & Dip V

House-Made Potato Chips, Dill Pickle Dip

#### Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

#### Roasted BBQ Chicken

#### Smoked Chopped Brisket

Smoked Brisket, House-Made BBQ Sauce, Coleslaw, Mini Rolls

#### Smoked Pork Sandwiches

Smoked BBQ Pork, House-Made BBQ Sauce, Coleslaw, Mini Rolls

#### Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

#### Charlotte Honey Cornbread V

### Fan Favorites

Enjoy traditional arena fare and American culinary classics! **700**

#### Bottomless Freshly Popped Popcorn V

#### Wing Toss

Seasoned Grilled & Pancho Wings, Celery & Carrots, Traditional Spicy Buffalo Sauce, Barbecue Sauce

#### Potato Chips & Gourmet Dips V

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion

#### Chef's Garden Vegetables V

Farmer's Market Fresh Vegetables, Buttermilk Ranch

#### Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

#### Pastrami Sandwich

Rye Bread, Swiss Cheese, Smoked Pastrami, Tomatoes, Thousand Island Dressing

#### All-Beef Hot Dogs

Natural Casing All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips



### MVP

Savor an all-star roster of our fan favorites. **600**



#### Bottomless Freshly Popped Popcorn V

#### Spicy Wings

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

#### Salsa & Guacamole Sampler V AVG

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

#### Grilled Vegetable Pasta Salad V

Cavatappi Pasta, Grilled Zucchini, Red Onions, Red Peppers, Parsley Vinaigrette



#### Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

#### All-Beef Hot Dogs

Natural Casing All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

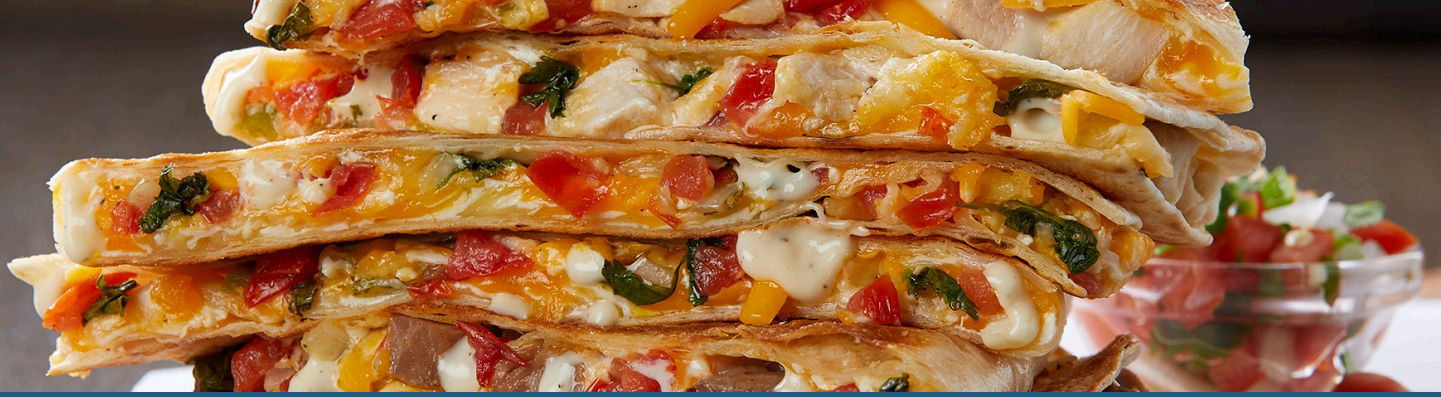
#### Mini Buffalo Chicken Sandwiches

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Celery Blue Cheese Slaw

V VEGETARIAN

VP VEGAN

AVG AVOIDING GLUTEN



## À La Carte

All à la carte serve 6 people unless otherwise noted

### Cool Appetizers

#### Butcher, Baker & Cheese Maker

135, Serves 12

Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Sliced Baguettes

#### Chilled Shrimp Bucket AVG

195, 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

#### Mediterranean Spreads V 70

Traditional Garlic Herb Hummus, Tzatziki Sauce, Cucumber, Carrots, Radishes, Crispy Pita Chips

#### Seasonal

#### Fresh Fruit V AVG

60

In-Season Fruits, Greek Yogurt Agave Orange Dip

#### Pimento Cheese

Dip 50

Pimento Cheese, Assorted Crackers



#### Chef's Garden Vegetables V AVG

70

Farmer's Market Fresh Vegetables, Buttermilk Ranch



### Warm Appetizers

#### Wing Toss

125

Seasoned Grilled & Pancho Wings, Celery & Carrots, Traditional Spicy Buffalo Sauce, Barbecue Sauce



#### Spicy Wings 90

Traditional Spicy Buffalo Sauce, Ranch Dressing

#### Crispy Chicken Tenders 75

Honey Mustard, BBQ Sauce

#### Pretzel Bites 70

Beer Cheese

#### Quesadilla Duo 100

##### • Ancho-Marinated Chicken

Cilantro, Monterey Jack Cheese

##### • Carne Asada

Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers

Avocado Crema & Salsa Roja

#### Vegetable Spring Rolls V 60

##### • Crispy Spring Rolls

Napa Cabbage, Green Onion, Ginger Jalapeño Marmalade, Chinese Hot Mustard Sauce

### Greens

#### Local Garden Salad VP 65

Crisp Lettuce, Cherry Tomatoes, Cucumbers, Grated Carrot, Sliced Radish, Arena Crouton Balsamic Vinaigrette

#### Classic Caesar Salad V 60

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

*Upgrade Your Caesar Salad: Grilled Chicken 70*

#### BLT Salad 65

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch, House-Made Croutons

#### Grilled Vegetable Pasta Salad V 60

Cavatappi Pasta, Grilled Zucchini, Red Onions, Red Peppers, Red Wine Vinaigrette

V VEGETARIAN

VP VEGAN

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## À La Carte

All à la carte serve 6 people unless otherwise noted

### Classics

#### GRILLED ENTRÉE BOARD

##### Mozzarella & Heirloom Tomatoes Board V 156, Serves 12

Seasonal Ripe Tomatoes, Grilled Vegetables, Garden Basil Pesto

##### Meatball Bar 95

Traditional Beef & Marinara Sauce, Chicken & Green Chile Verde Sauce, Mini Rolls

##### Steakhouse Beef Tenderloin

150

Black Pepper Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls



##### Grilled Fajitas 175

- Char-Grilled Chile Garlic Short Rib
- Cilantro Lime Chicken

Flour Tortillas, Peppers, Onions, Avocado Crema, Salsa Roja

### Classic Sides

##### Three Cheese Mac V 65

Cavatappi Pasta, Three Cheese Sauce

##### Cornbread with Whipped Butter 40

##### Rice & Beans 55

Aromatic Rice, Cilantro Black Beans

##### Roasted Vegetable Medley V AVG 60

Mixed with Chimichurri

### Handcrafted Sandwiches, Wraps & Flatbreads

##### Chicken & Steak Flatbread Sandwich Duo 95

- **Chicken Flatbread**  
Grilled Marinated Chicken, Pesto Aioli, Vine-Ripe Tomatoes, Red Onions, Fresh Basil, Field Greens
- **Steak Flatbread**  
Garlic & Black Pepper Crusted Short Rib, Horseradish Aioli Red Onions, Vine-Ripe Tomatoes, Blue Cheese, Field Greens

##### Pastrami Sandwich 65

Rye Bread, Swiss Cheese, Smoked Pastrami, Tomatoes, Thousand Island Dressing

##### Caprese Wrap V 75

Fresh Mozzarella, Tomato, Spring Mix, Pesto Aioli on Spinach Wrap

##### Mini Buffalo Chicken Sandwiches 75

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Celery Blue Cheese Slaw, Mini Rolls

##### Smoked Pork Sandwiches 85

Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Rolls

V VEGETARIAN

VP VEGAN

AVG AVOIDING GLUTEN



## À La Carte

All à la carte serve 6 people unless otherwise noted

### MINI HAND-CRAFTED BURGERS

#### Traditional Slider 90

Beef Burger, American Cheese, Secret Sauce, Sliced Dill Pickles, Tomatoes, Mini Bun

### Burgers, Sausages & Dogs

#### IMPOSSIBLE® Mini Burger **V** 100

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

*Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein & heme.*

#### All-Beef Hot Dogs 55

Natural Casing All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

#### Carolina Dog 70

Natural Casing All-Beef Hot Dogs, Chili, Coleslaw, Diced Onion

#### House-Made Chip Dip **V** 100

House-Made Potato Chips, Dill Pickle Dip

#### Potato Chips & Gourmet Dips **V** 85

House-Made Potato Chips, Roasted Garlic Parmesan, French Onion

### Snacks

#### Salsa & Guacamole Sampler **V** **AVG** 75

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips



#### The Snack Attack **V** 55, Serves 12

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

#### Bottomless Freshly Popped Popcorn **V** 40, Serves 12

#### Dry-Roasted Peanuts **V** 12

#### Snack Mix **V** 12

#### Pretzel Twists **V** 12

Levy Restaurants is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

### Vegan

#### Vegan Roasted Vegetable Wrap **V** 70

Seasonal Roasted Vegetables on a Tomato Wrap

#### Gourmet Cookies & Brownies **V** 70, Serves 6

Gourmet Cookies, Decadent Brownies



### Suite Sweets

#### Assorted Dessert Bars 75, Serves 6

Raspberry Rhapsody Bar, Lemon Bar, 7-Layer Bar, Caramel Oatmeal Bar

#### Flourless Mini Chocolate Cake 80, Serves 6

**V** VEGETARIAN

**VP** VEGAN

**AVG** AVOIDING GLUTEN



## Beverages

### Beer, Ales & Alternatives

*Sold by the six-pack unless otherwise noted*

Michelob ULTRA 47  
Noda Jam Session (4-Pack) 47  
Wicked Weed (4-Pack) 47  
Juicy Jay (4-Pack) 47  
Budweiser 42  
Bud Light 42  
Miller Lite 42  
Coors Light 42  
Heineken 47  
Corona Extra 47  
Corona Premier 47  
Modelo Especial 47  
Stella Artois 47  
Sierra Nevada Hazy Little Thing 47  
Blue Moon 47  
Truly Pineapple Seltzer 47  
Truly Wild Berry Seltzer 47  
Angry Orchard Crisp Apple 47  
Athletic Brewing NA Run Wild (non-alcoholic) 47  
Athletic Brewing NA Upside Down (non-alcoholic) 47

### White Wine

*Sold by the bottle*

#### SPARKLING / CHAMPAGNE

La Marca 50  
Veuve Clicot 260  
Ferrari Brut 90  
Mumm Napa Brut Rosé 80

#### ROSÉ

Minuty Rosé 55

#### CHARDONNAY

Sonoma- Cutrer 70  
Stag's Leap 60  
Kendall-Jackson 50

#### SAUVIGNON BLANC

Kim Crawford 70  
Stag's Leap 95

#### PINOT GRIGIO

Davinci 50

#### REISLING

Chateau St. Michelle 45

### Red Wine

*Sold by the bottle*

#### PINOT NOIR

Meiomi 60  
La Crema 75

#### MERLOT

Murphy Goode 50

#### CABERNET SAUVIGNON

Josh Craftsman's Collection 50  
Louis Martini 55  
Justin 90

#### RED BLENDS

Conundrum 90  
19 Crimes 45



## Beverages

### Liquor

*Sold by the bottle*

#### VODKA

- Tito's 175
- Grey Goose 180
- New Amsterdam 140

#### GIN

- Bombay 150
- Hendricks 190

#### RUM

- Captain Morgan 130
- Malibu 120
- Bacardi Superior 125

#### TEQUILA

- Hornitos 150
- Patron 200
- Cincora Blanco 300
- Cincora Reposado 380
- Cincora Anejo 450

#### SCOTCH

- Johnnie Walker Black 220
- Dewars 130
- Macallan 12yr 300

#### WHISKEY & BOURBON

- Maker's Mark 170
- Basil Hayden 175
- Woodford Reserve 190
- Jack Daniel's 155
- Skrewball Peanut Butter 150
- Jameson 150
- Fireball Cinnamon 115
- Crown Royal 170

#### COGNAC / BRANDY

- Hennessy VS 200
- D'usse 250

#### CORDIALS

- Aperol 140
- Baileys 145
- Kahlua 125
- Amaretto 145



# Beverages

## Chill

*Sold by the six-pack unless otherwise noted*

### SOFT DRINKS 17

Coca-Cola  
Diet Coke  
Coca-Cola Zero Sugar  
Sprite  
Diet Sprite  
Seagram's Ginger Ale  
Minute Maid Lemonade  
Dr Pepper  
Diet Dr Pepper

### WATER

Dasani Bottled Water 20  
Tonic Water 11  
Club Soda 11

### SPARKLING 20

AHA® Sparkling Water  
Lime + Watermelon  
AHA® Sparkling Water  
Blueberry + Pomegranate

### TEAS 19, 4-PACKS

Gold Peak® Sweet Tea  
Gold Peak® Unsweetened Tea

### JUICES 16

Cranberry Juice  
Orange Juice  
Pineapple Juice

## Miscellaneous Beverages

*Try one of our self-service coffee makers today!*

Assortment of Regular, Decaf,  
Hot Tea, Hot Chocolate Pods  
85, Serves 12

Assorted Pod Refill  
50, Serves 12

## Bar Supplies



Finest Call  
Loaded Bloody Mary Mix 15  
Finest Call Sour Mix 15

Finest Call Margarita Mix 15  
Lime Juice 15



# The Scoop

## HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

To reach a Representative, dial: 704-688-8290.

## QUICK REFERENCE LIST

Levy Restaurants Premium Specialist Representatives 704-688-8290

Levy Restaurants Accounting Department 704-688-8224

## FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, two business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com. Orders can be arranged with the assistance of a Premium Specialist Representatives at 704-688-8290 during normal business hours.

For personalized service, you may add a dedicated suite attendant for additional fee of 150.00

If for any reason an event is canceled (cold, snow, rain, etc.) and the arena does NOT open, you will not be charged for your food and beverage order. If the doors to the arena open for ANY amount of time and the event is canceled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of North Carolina, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Spectrum Center.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

## FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

## SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

## SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

## SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

## PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 21% service charge plus applicable sales tax. ***This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.***

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at Spectrum Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

## EVENTS AT SPECTRUM CENTER

The rich tradition at Spectrum Center is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. We have great spaces and multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact our Sales Team at 704-688-8224.